

TO EAT

SNACKS & NIBBLES

finger food, great for snacking with drinks

(v) BAGUETTE	5pp
<i>whipped burnt butter</i>	
(v,gf) MIXED OLIVES	11
CROQUE MONSIEUR BITES	13
<i>truffle, swiss cheese, béchamel and ham</i>	
POSH PORK SAUSAGE ROLL	17
<i>topped with herb mustard</i>	
SCOTCH EGG	18
<i>kimchi aioli</i>	

A BIT BIGGER

substantial for one or enough to share

MUSSEL SPAGHETTI	32
<i>NZ greenlip mussels tossed through spaghetti with XO chilli, rich & indulgent</i>	
(gf) CHICKEN TIKKA MASALA	26
<i>British curry with basmati rice</i>	
(v) PESTO GIN ORECCHIETTE	23
<i>pesto, gin, cream, pine nuts, parmesan</i> add chicken +8	
(vo) PLOUGHMAN'S PLATTER	39
<i>chef's cheese, meat, pickles, fruit and bread</i>	
(v) KABOCHA PUMPKIN & FETA	26
<i>caramelised wedge of pumpkin with feta, pepitas, and lemon aspen vinaigrette</i>	

THE PIE SOCIETY

all served with mash, mushy peas and gravy

BEEF & BURGUNDY PIE	27
CHICKEN & LEEK PIE	26
(v) MOROCCAN CHICKPEA PIE	22

CHEESE

50g served with crackers and dried fruit

15	TRIPLE CREAM BRIE (v, gfo)
15	WENSLEYDALE (v, gfo) <i>Wallace and Gromit's favourite</i>
15	CHÈVRE (v, gfo) <i>goat cheese</i>
16	RED LEICESTER (v, gfo)
19	BLUE STILTON (v, gfo)

CHARCUTERIE

60g served with cornichon

12	MORTADELLA
13	CALABRESE SALAMI
15	PROSCIUTTO
18	SMOKED SALMON <i>cream cheese, dill</i>

JUST FEED ME

can't decide? let the chef feed you

CHEFS SELECTION FEAST (vo, gfo)
a shared experience served to the middle of the table. Advise our team of any dietary requirements and the chef will delight in sharing a feast with you whole table + min two people

59 pp seasonal special (79 pp full price)

SWEETS

17	COCONUT ICE CREAM <i>gin-infused berries, shortbread crumble</i>
16	CHOCOLATE NUT BROWNIE <i>served with mascarpone</i>